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TEFAL

Clipso
Clipso Vitamin
Clipso Control

Pressure Cooker

September 2004 - Ref. : 4133255 - Conception et réalisation : ADHOC'S - 4050

User's manual

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Important safeguards

Take the time to read all the instructions and refer to the "User's Guide".

- As with any cooking appliance, supervise cooking closely if using the pressure cooker with children nearby.
- Do not put your pressure cooker into the oven.
- When the pressure cooker is under pressure, take great care when moving it. Do not touch the hot surfaces. Use the handles on the pot to hold or carry the pressure cooker. Wear oven gloves if necessary. Never use the lid knob to carry your pressure cooker.
- Do not use your pressure cooker for any use other than that for which it is designed.
- Your pressure cooker cooks under pressure. Burns could result from boiling over if not used properly. Make sure that the pressure cooker is properly closed before bringing it up to pressure (see Opening - Closing).
- Never force the pressure cooker open. Make sure that the pressure inside the pressure cooker has been fully released.
- Never use your pressure cooker without liquid: this could cause serious damage.
- Use compatible heat source(s).
- Do not fill your pressure cooker more than 2/3 full. For food that expands during cooking, such as rice, dehydrated vegetables or stewed fruit, do not fill the pressure cooker more than halfway up the pot.
- After cooking meat which has an outer layer of skin (such as ox tongue), which may swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it before cooking.
- When cooking food with a thick texture (chick peas, rhubarb etc.) the pressure Cooker should be shaken slightly before opening to ensure that the food does not spurt out.
- Before each use, check the valves and the steam vent for clogging (see Cleaning and Maintenance).
- Do not use the pressure cooker to fry under pressure using oil.
- Leave the safety systems alone, except for cleaning and maintenance in accordance with instructions. In particular, never open the control module.
- Replace the lid seal once a year.
- Use only the appropriate TEFAL spare parts for your model.
- Do not use your pressure cooker to store acidic or salty food before or after cooking.
- Alcohol vapours are flammable. Watch your appliance when preparing alcohol-based recipes.

Keep these instructions

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Congratulations on the purchase of your new Clipso pressure cooker. Welcome to the world of Tefal cooking.

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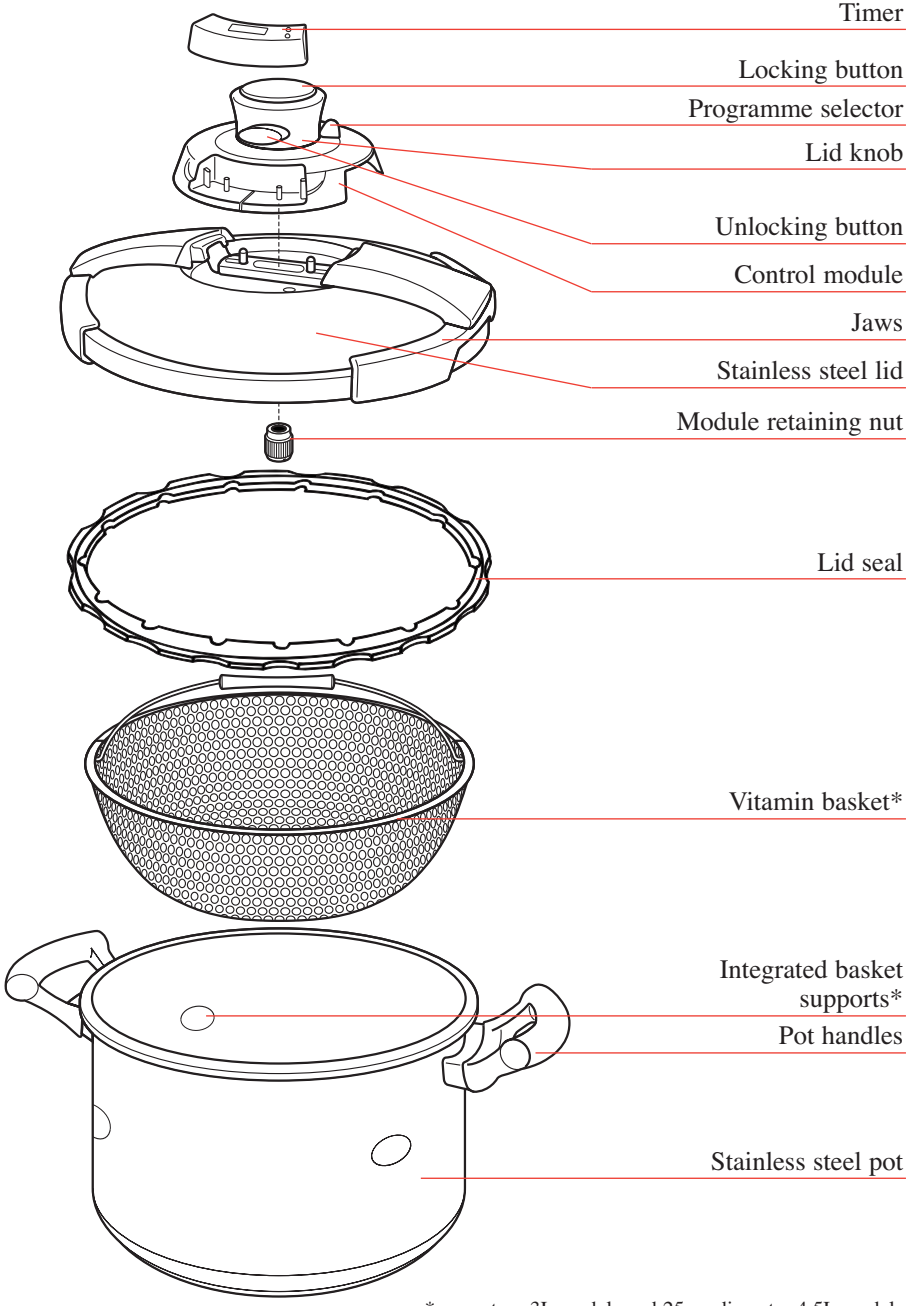
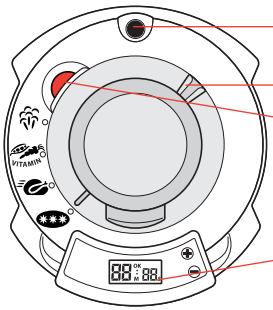
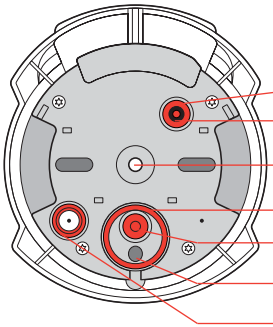
Clipso Control
Descriptive diagram

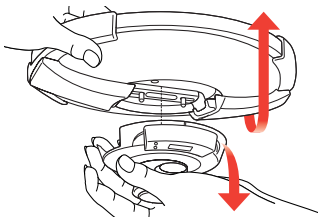


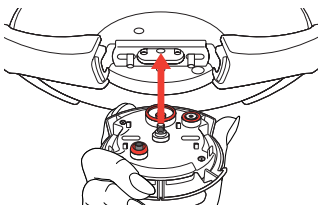
* except on 3L models and 25cm diameter 4.5L models

Clipso Control
Control module









■ The control module has been designed to make the cleaning of your pressure cooker easier.
■ Once the control module and lid seal have been removed, the pot and the lid can go in the dishwasher.
■ The control module contains all the equipment, which allows your pressure cooker to work. As soon as it is secured onto the lid. You can use your pressure cooker normally.

Removing the control module
■ Turn the lid upside down.
■ Unscrew the retaining nut of the module, using a coin if necessary.

To secure the control module on the lid
■ Whilst holding the module upside down, position the lid onto the module so that the parts of the module will fit into the holes of the lid.
■ Tighten the retaining nut, using a coin if necessary.
□ The control module will only fit on one way.

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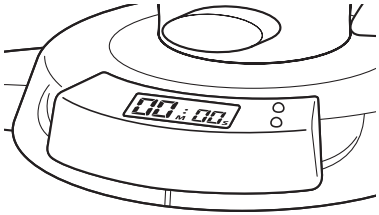
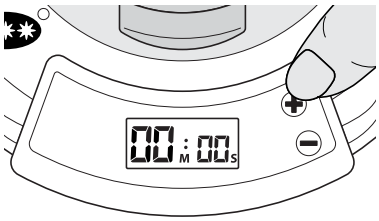
Clipso Control Smart timer



Your pressure cooker is equipped with a timer, which automatically starts to count down the pre-programmed cooking time as soon as the correct temperature has been reached for the programme selected.

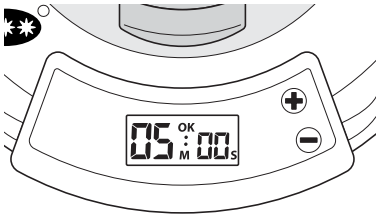
Instructions for use

■ To turn the timer on, press either + or – button.



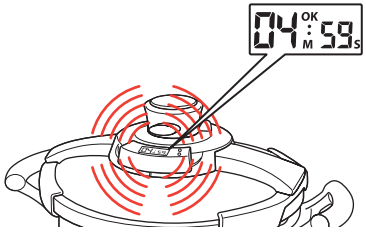
■ To set the cooking time (maximum of 59 minutes) press the + or – button.

□ Hold down the button to move along more quickly.



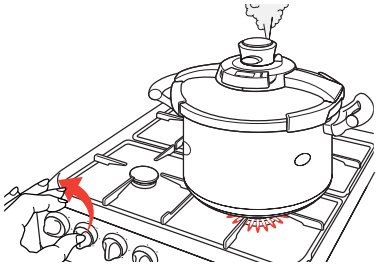
The cooking time can only be set in full minutes (not minutes and seconds).

■ When the cooking time is set, the OK indicator is displayed on the screen.



■ The timer starts as soon as the right pressure level and temperature is reached. A short series of beeps inform you when it starts.

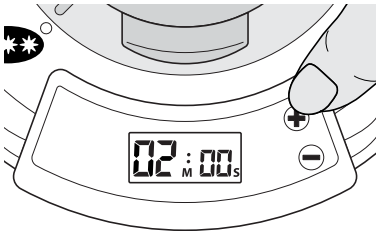
■ Once countdown has started, you can now remove the timer from the pressure cooker.



□ The starting of the timer is not triggered by the release of steam via the steam release outlet: depending on the amount of food in the cooker and the heat source used, the timer may start before or after the steam release.

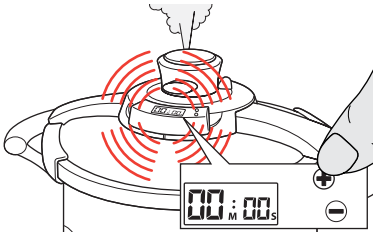
Don't forget to turn down the heat once there is a continual release of steam from the steam release outlet.

Clipso Control Smart timer

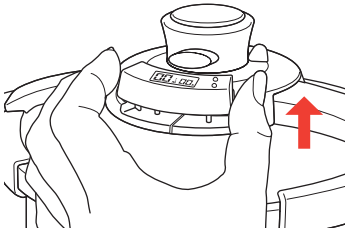


■ You are able to increase or reduce the cooking time on the timer at any time, even during countdown, by simply pressing the + (to increase) or – (to reduce) button.

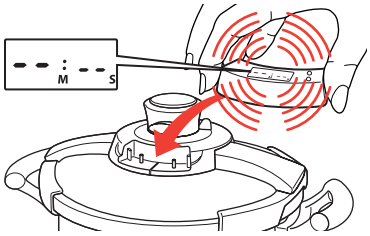
■ When the cooking time is over, the timer informs you with continuous beeps. Press either + or – button only once to stop the beeping. The timer turns itself off automatically.



Note: your Clipso pressure cooker is designed to operate with or without the timer.



■ To remove the timer: lift the timer carefully away from the module, making sure to hold it on both sides.



What to do if the following happens:

■ If the timer beeps regularly and if the screen shows --:--, then you should put the timer back onto the module. The OK sign should then appear on the screen.

■ You have programmed the timer but then decide you don't wish to use it: the timer will turn itself off automatically after an hour, but you can switch it off yourself manually by pressing both the + and – buttons at the same time.

Use and care:

■ Do not put the timer in the dishwasher.
■ Do not put the timer in water.
■ Instead, use a clean cloth to clean the timer.
■ Do not use any cleaning liquids to clean the timer.

1 Clipso Control Smart timer

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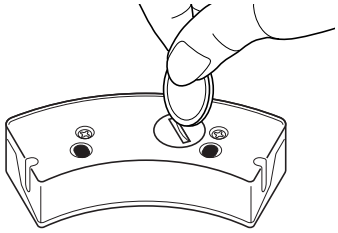
Battery Replacement

■ The lifetime of the battery depends on timer usage frequency. However, you should replace the battery when you notice total or partial loss of display.

■ The timer battery is alkaline or manganese button type battery and contains mercury. In order to contribute to environmental protection, dispose of spent batteries at a specialised collection centre. The battery complies with European regulation.

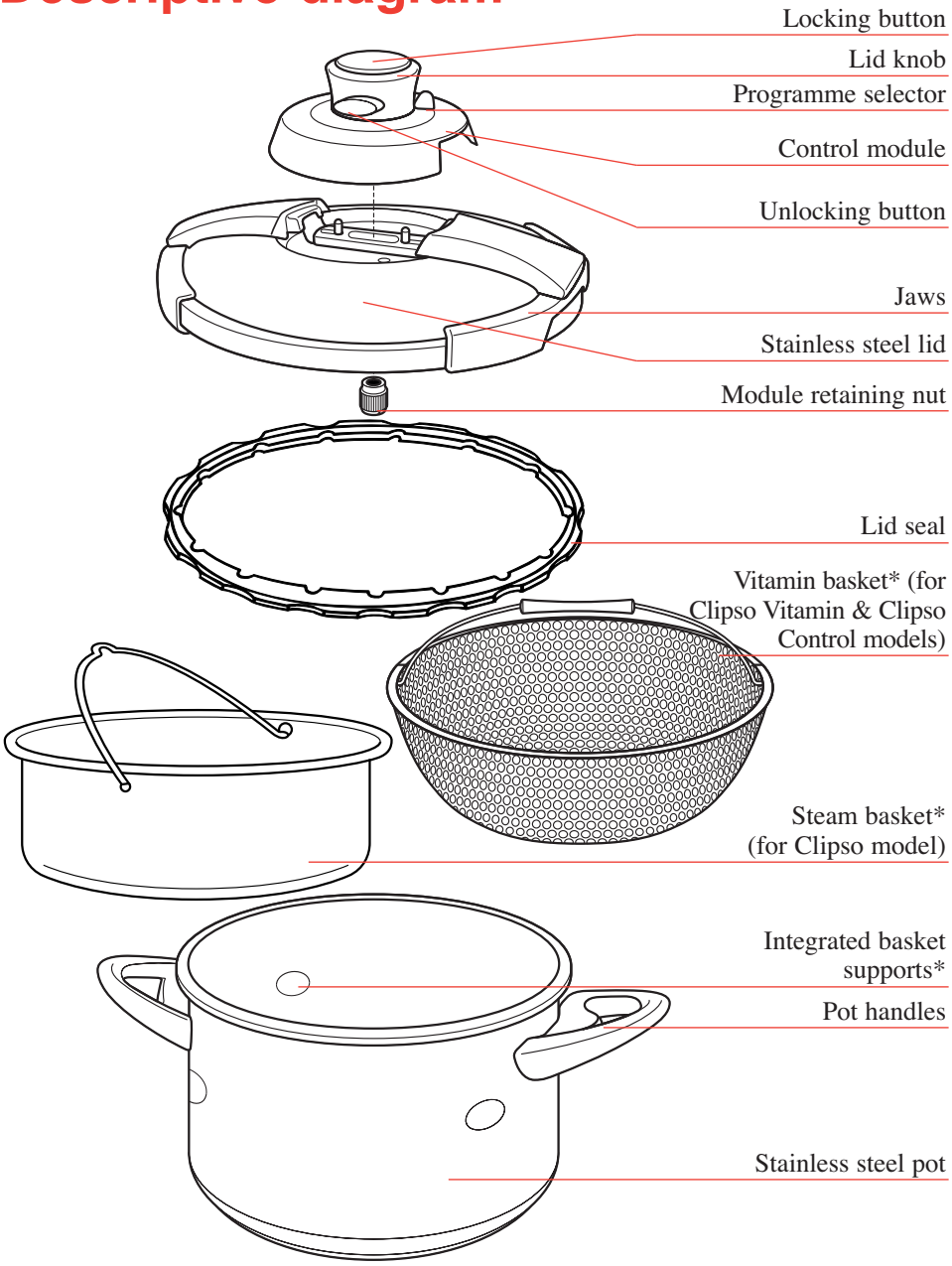
■ You can have the timer battery ref LR 54 replaced by an authorised service dealer.



■ To remove the battery from your timer, unlock the cover of the battery compartment as shown on the diagram opposite (use a coin if necessary).

■ You can get another timer from any TEFAL Approved Service Centre.

Clipso/Clipso Vitamin Descriptive diagram



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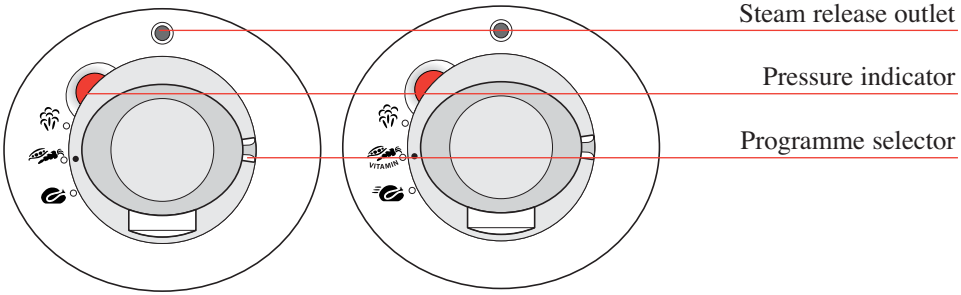
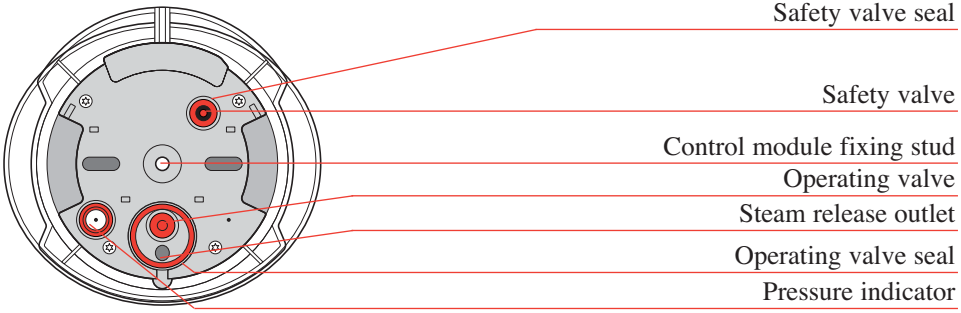
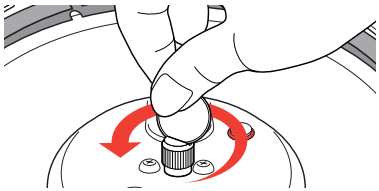
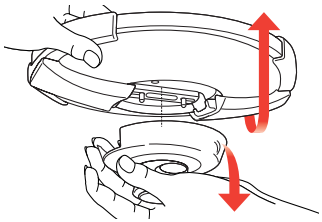
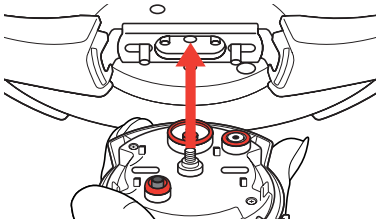
Clipso/Clipso Vitamin
Control module











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■ Once the control module and lid seal have been removed, the pot and the lid can go in the dishwasher.
■ The control module contains all the equipment, which allows your pressure cooker to work. As soon as it is secured onto the lid you can use your pressure cooker normally.

Removing the control module
■ Turn the lid upside down.
■ Unscrew the retaining nut of the module, using a coin if necessary.

To secure the control module on the lid
■ Whilst holding the module upside down, position the lid onto the module so that the parts of the module will fit into the holes of the lid.
■ Tighten the retaining nut, using a coin if necessary.
□ The control module will only fit on one way.

Characteristics

Pressure cooker base diameter

Capacity	Interior Diameter	Base Diameter	Model		
			Clipso Control	Clipso Vitamin	Clipso
3 L	22 cm	18 cm	4150	-	4140
4,5 L	22 cm	18 cm	4151	4164	4141
6 L	22 cm	18 cm	4152	4165	4142
7 L	22 cm	18 cm	4153	4166	4143
4,5 L	25 cm	20 cm	4154	-	4144
6 L	25 cm	20 cm	4155	4167	4145
8 L	25 cm	20 cm	4156	4168	4146
10 L	25 cm	20 cm	4157	4169	4147

Clipso and Clipso Vitamin: maximum operating pressure: 85kPa/12.3 PSI.
Clipso Control: maximum operating pressure: 90kPa/13.1 PSI.
Clipso, Clipso Vitamin & Clipso Control: maximum safety pressure: 160kPa/23.2 PSI.

Compatible heat sources

■

Stainless steel models are suitable for all hob types. Except AGA type hobs.

■ On an electric stove, use a hot plate of diameter of equal or lower than that of the base of the pressure cooker.

■ On ceramic and halogen hobs, make sure the base of the pot is clean and dry. Never slide the pressure cooker across the hob. Always lift it up and place it down otherwise it could scratch or mark the hob.

■ On a gas stove, the flame should not lick out from around the base of the pressure cooker.

Never heat the pot when it is empty.

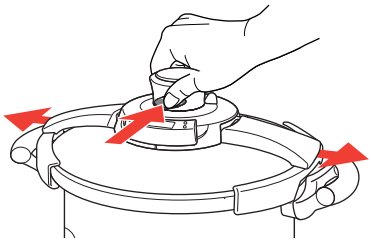
TEFAL Accessories

Vitamin basket	ø 22 cm 4,5 - 6 - 7 L	ref. 980408
	ø 25 cm 6 - 8 - 10 L	ref. 980411
Steam basket	ø 22 cm 4,5 - 6 - 7 L	ref. 980427
	ø 25 cm 6 - 8 - 10 L	ref. 980430
Lid seal	pot ø 22 cm	ref. 792350
	pot ø 25 cm	ref. 792237

■ For replacing accessories or for repairs, call our HELPLINE:
0845 602 1454 – UK
(01) 475 1947 – Ireland
Or consult our website: www.tefal.co.uk

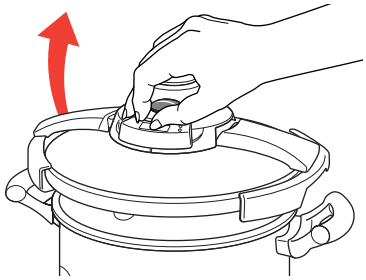
■ Use only TEFAL original parts suitable for your model.

Opening



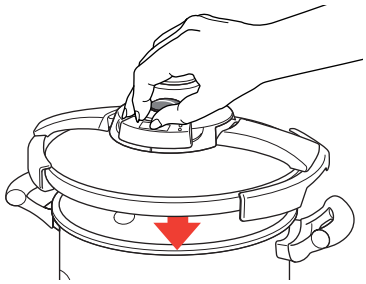
Whenever opening and closing the lid, the control module must always be fixed onto the lid.

■ To open: press the unlocking button on the side of the lid knob; the jaws will release.

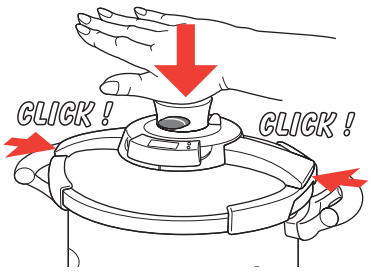


■ Lift the lid off.

Closing



■ Place the lid over the pressure cooker, ensuring that it is sitting correctly on the pot.

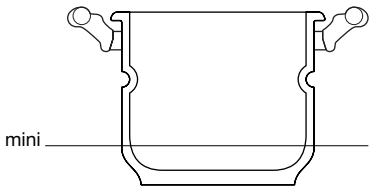


■ Press down on the locking button.
■ It is normal for the lid to be able to twist round whilst it is locked.

If you are having trouble closing the pressure cooker:

■ Check that the jaws are open (use the unlocking button on the side of the lid knob) before placing the lid on the pressure cooker.

Minimum fill levels



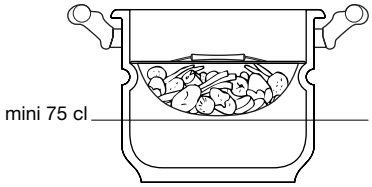
To cook directly in the pot

■ Always ensure you have a minimum quantity of 250 ml (2 glasses) of liquid in the pot.

To steam cook

■ Pour 750 ml of water into the pot.

■ Place the steam/vitamin basket on the integrated basket supports (designed for steaming).



Food placed in the steam/vitamin basket must not touch the inside of the pressure cooker lid when closed.

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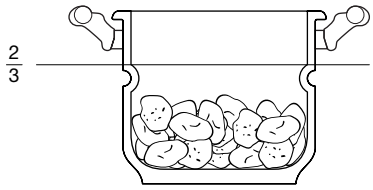
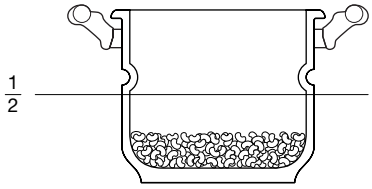
Maximum fill levels



■ Never fill your pressure cooker more than 2/3 full.



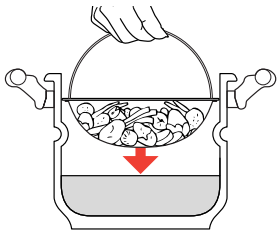
Type of food

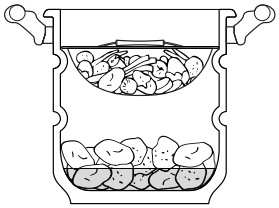
■ For food that expands during cooking, such as rice, dehydrated vegetables or stewed fruits, do not fill the pressure cooker with contents more than half the height of the pot.

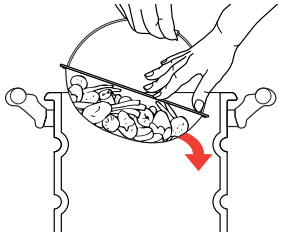
If your pressure cooker has been heated without any liquid in it:

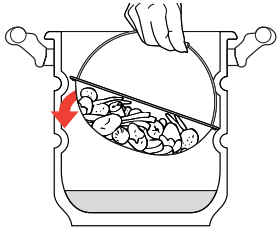
■ Have it checked at any TEFAL Approved Service Centre.

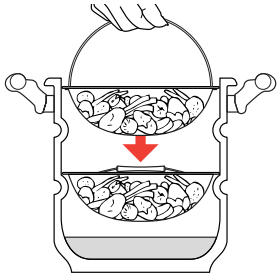
Using the Steam/Vitamin basket











Food placed in the steam/vitamin basket must not touch the inside of the pressure cooker lid when closed.

For steam cooking:
You will have 1 or 2 steam baskets according to your model.

■ Pour 750 ml of water into the pressure cooker.

■ Place the steam basket onto the integrated basket supports.

For models equipped with 2 rows of basket supports:

■ You can simultaneously cook food at the bottom of the cooker with at least 250 ml of liquid, and in the steam basket placed on the basket supports.

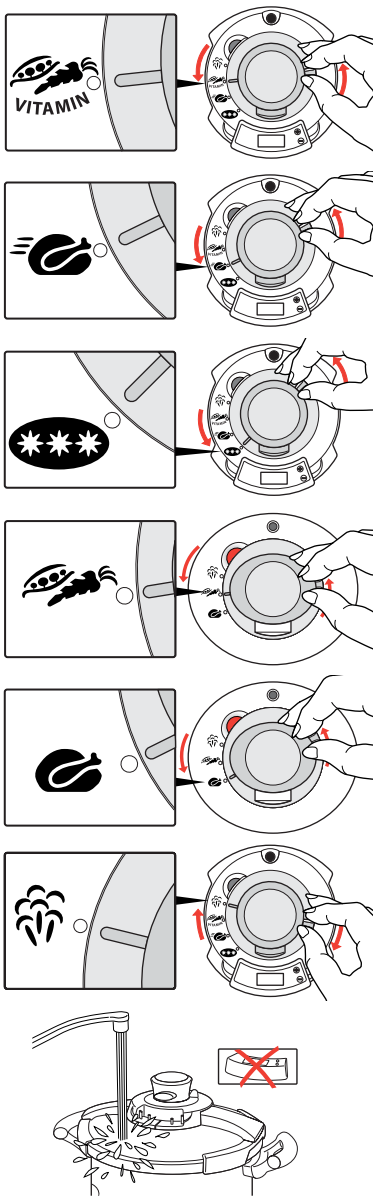
■ If you have 2 steam/vitamin baskets you can also steam two layers of food using the 2 baskets simultaneously.

□ Pour 750 ml of water into the pressure cooker.

□ Place the first basket on the lower level by tilting the basket slightly on its side.

□ Then place the second basket onto the higher level.

Using the programme selector



Turn the pressure cooker so that the unlocking button is facing you.

CLIPSO CONTROL/CLIPSO VITAMIN PRESSURE COOKER

To preserve the maximum amount of vitamins and minerals whilst cooking:
■ Turn the selector so that it is on Vitamin .

To cook meat and fish fast:
■ Turn the selector so that it is on .

To cook frozen food fast:
■ Turn the selector so that it is on ✱✱✱ .
(Clipso Control model only)

CLIPSO PRESSURE COOKER

To cook vegetables:
■ Turn the selector so that it is on .

To cook meat, fish and frozen food:
■ Turn the selector so that it is on .

FOR ALL MODELS

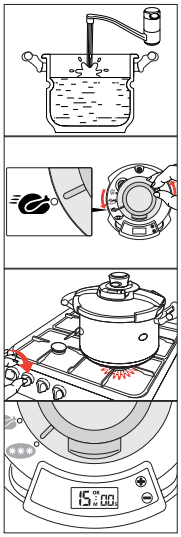
To release the steam
■ **Gradually** turn the selector from the cooking setting to .

Be careful, as the steam, which is released, is very hot.

■ You can also release the pressure by placing the pressure cooker under a running tap of cold water. Direct the cold water onto the metal part of the lid (and NOT the control module).

For models with a timer, remove the timer before running water over the pressure cooker.

Using your pressure cooker for the first time



■ Fill the pressure cooker up to 2/3 full with water.

■ Close the lid on the pressure cooker.

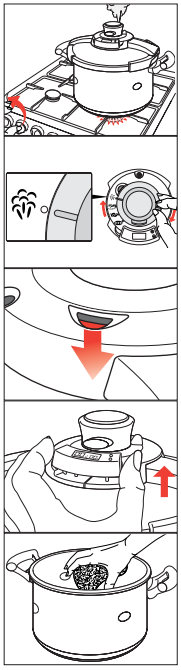
■ Turn the selector so that it is on .

■ Put the pressure cooker on the heat source at the highest temperature.

Turn the pressure cooker so that the unlocking button is facing you.

■ For **Clipso Control pressure cooker,** set the timer for 15 minutes (see chapter on Smart Timer). The pressure indicator moves up after a few minutes.

■ When steam starts to release from the outlet, lower the heat source and time for 15 minutes.



For all models

■ After 15 minutes, turn off the heat.

■ Gradually position the programme selector to .

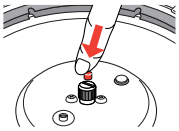
■ When no more steam escapes from the steam outlet and the pressure indicator is down, open the pressure cooker.

■ For Clipso Control, make sure you now remove the timer from its holder.

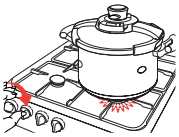
■ Rinse out the pressure cooker under water and dry it.
■ Clean the basket with warm water and washing up liquid.
□ Note: the appearance of marks/stains on the interior base of the pressure cooker does not alter the quality of the metal. It is merely due to calcium deposits. To remove these, use a scouring pad and some diluted vinegar.

Before cooking

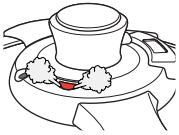
■ Before each use, check that the control module is correctly fastened (retaining nut is tightened); you can use a coin if necessary.



■ Before each use, check that the operation valve inside the lid can move freely.
■ Close the lid.
■ Set the programme selector to the position indicated in your recipe.
□ If you have a Clipso Control, set the timer for the required cooking time.
■ Put the pressure cooker on the heat source at the highest temperature.



Turn the pressure cooker so that the unlocking button is facing you.



□ It is normal to see steam release from the pressure indicator before steam is released from the steam outlet. Condensation may also appear in this area as well. This is all normal.
□ As soon as the pressure indicator has risen, you cannot open the pressure cooker.

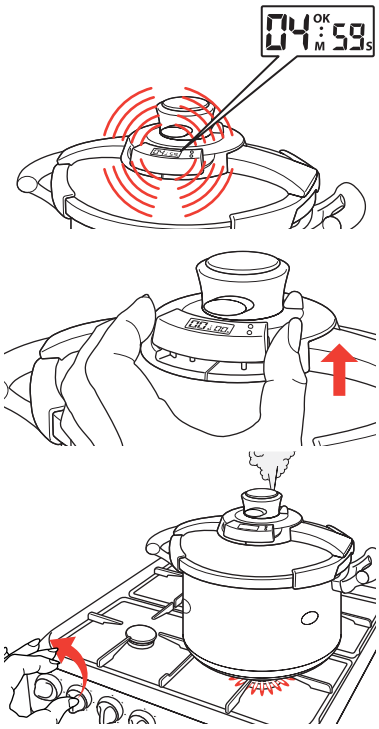
If the pressure indicator does not rise:

■ This is perfectly normal for the first few minutes of operation.
■ If the problem persists, and the pin has not risen, check that:
The heat source is on the highest setting.
There is sufficient enough liquid in the pressure cooker.
The programme selector is not set on .
The cooker is properly closed.
The control module is properly fixed on.

If the pressure indicator has risen but no steam is released from the steam outlet during cooking:

■ Position the programme selector on :
- If still no steam is released, place the pressure cooker under cold running water to release the pressure inside the cooker, and then open the cooker and clean the operating valve and the steam release outlet.
- If steam is released, then the pressure level inside the cooker is not sufficient for cooking so reposition the programme selector on the original setting.

During cooking



■ Cooking starts when steam escapes in a steady flow from the outlet with a regular hissing sound. Lower the heat and start timing the cooking time (or set the timer if you have one) as indicated in your recipe book.
□ For Clipso Control, the timer starts automatically (beeps notify you). Once countdown has started you can remove the timer from the control module and carry it with you.

As with all cooking appliances, make sure you properly supervise the cooking area if children are close by.

■ As soon as the cooking time is up, turn off the heat source.
□ If you have a Clipso Control, the timer will tell you when cooking time is up with a series of beeps. Turn off the heat source and press either the + or – button to stop the beeping.

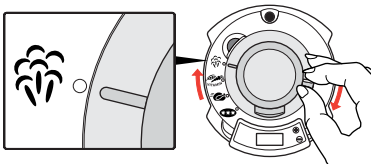
If steam escapes from around the edge of the lid, check that:

■ The lid is properly closed.
■ The lid seal is properly fitted.
■ The lid seal is clean and in good condition; if necessary change it.
■ The lid, the safety valve and the operating valve are clean.
■ The edge of the pot is not damaged/dented.

If one of the security devices is activated (safety valve or seal):

■ Turn off the heat source immediately.
■ Let the pressure cooker cool down.
■ Open the cooker.
■ Check and clean the operating valve, steam release outlet, safety valve and seal.

End of cooking

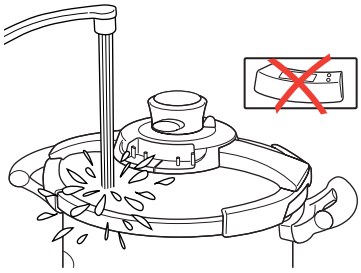


To release pressure

■ After the heat has been turned off you have two alternatives:

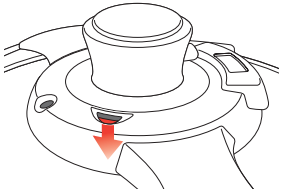
□ ***Slow pressure release:*** gradually turn the programme selector to the steam position . This is used for stews, vegetables, joints of meat and fish dishes.

Beware of the steam jet during steam release.



□ ***Fast pressure release:*** place the pressure cooker under a cold tap, directing the flow onto the metal part of the lid. This is used for soups, rice, pasta, milk puddings, egg custards, cake and pudding mixtures, recipes containing rice or pasta and recipes with a high liquid content. If in doubt, use the fast release method.

Remove the timer (according to the model).



■ When the pressure indicator is down in the normal position, all pressure has been released from the pressure cooker.

Steam continues to escape via the outlet for a few more seconds – do not leave your hand above the outlet.

■ You can then open the pressure cooker.

To move/lift the pressure cooker use the side handles on the pot. Never use the lid knob to move or lift it.

If you cannot open the lid:

□ Check that the pressure indicator is down in the normal position.

□ If not, release pressure, as needed, by placing the pressure cooker under a cold tap.

If the food is burnt or undercooked, check:

■ The cooking time.

■ The heat source.

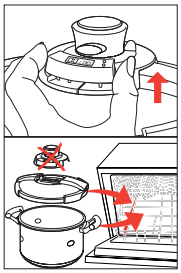
■ That the programme selector is on the correct setting.

■ The quantity of liquid.

Cleaning and Maintenance

Do not leave food standing in your pressure cooker.

Never use bleach or chlorine based products to clean your pressure cooker as these damage the quality of stainless steel.



Remove the timer (according to the model) before cleaning.

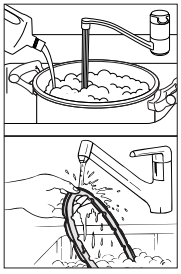
■ Wash your cooker after each use.

Dishwasher cleaning

■ You can wash the pot and the lid in the dishwasher, provided the module and the lid seal have been removed.
■ Remove the pot and lid immediately from the dishwasher to prevent water stains and dulling of the exterior.

Never place the timer or lid seal in the dishwasher.

Hand Cleaning



■ Wash the outside of the pot with warm water and washing up liquid.
■ You can use a scouring pad for cleaning the interior.

■ Remove the seal from the lid and clean it in warm water and washing up liquid.

■ Clean the lid under water with a sponge and washing up liquid.

Don't leave the lid to soak in water if the control module is still attached.

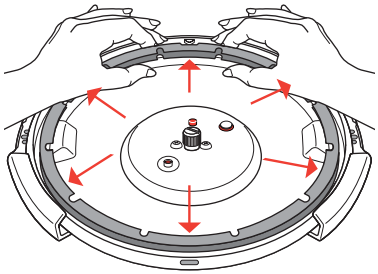
If the pot starts to change colour:

■ It has blackened: you can clean it with a special stainless steel cleaner.
■ Iridescent glints appear: clean them off using some vinegar or special stainless steel cleaner.

If food has burnt in the pot:

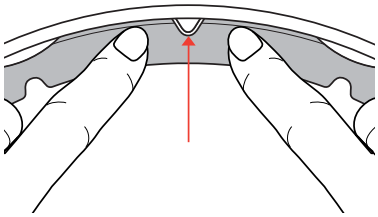
■ Leave the pot to soak before cleaning it.
■ Never use bleach or chlorine based products to clean it.

Cleaning and Maintenance



Re-fitting the control module
(See chapter on control module)

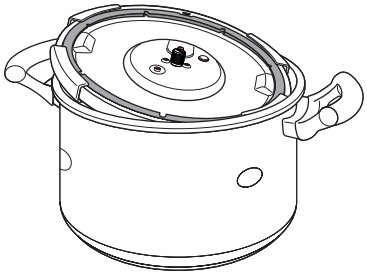
Re-fitting the seal
■ For better visibility, this operation must be carried out with the lid in the open position, i.e.: with the jaws open.



■ To ensure a perfect seal, make sure the seal slips fully under each tab by pressing and pushing it with your finger towards the edge of the lid.

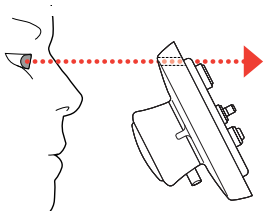
Change the lid seal once a year.

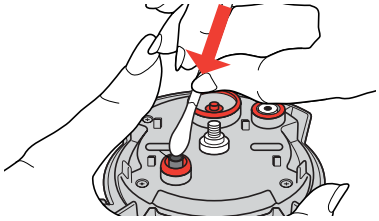
Have your pressure cooker checked at a TEFAL Approved Service Centre after 10 years of use.

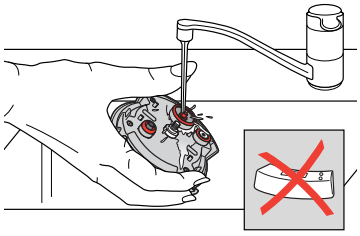


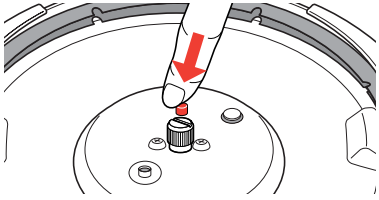
Storing your pressure cooker
■ Turn the lid upside down on the pot and adjust so that it rests in a stable position, ensuring that it is at an angle so that one side sticks out slightly (see diagram opposite).

Cleaning and Maintenance









Cleaning the control module

Never put the control module in the dishwasher.

Never open the control module.

■ Remove the control module from the lid.

■ Check visually and in plain daylight that the steam outlet is not blocked

■ If it is blocked, clean it using a cotton-bud, then rinse it under water.

■ Wash the control module under running water.

Don't forget to remove the timer.

■ Check that the operating valve can move freely.

■ Check that the safety device can move freely.

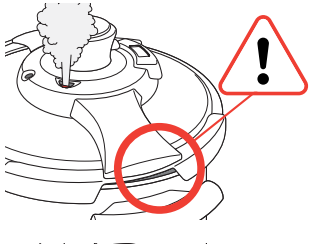
Do not use any sharp or pointed objects to carry out these checks.

■ Check that the module seals are correctly fitted. If these seals are missing or damaged, leaks can occur underneath the module during the pressure cooking operation. The shape of the seals has been specially designed for easy removal and re-fitting. Seals can be purchased from TEFAL Approved Service Centres.

Cleaning the timer

■ Clean it with a soft, dry cloth.

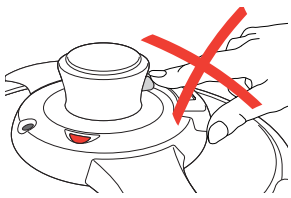
TEFAL Safety



Your Clipso pressure cooker is equipped with several safety devices, which guarantee operating security.

Closing Security

■ The jaws must be in contact with the edge of the pot. If this does not happen, steam will be released from the pressure indicator and the pressure cooker will not reach pressure.

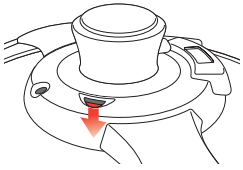


Opening Security

■ If the cooker is under pressure, the unlocking button will not work because the pressure indicator pin locks the mechanism.

■ In this case, do not attempt to force open the lid, instead turn the programme selector to ♨ and wait for total pressure release.

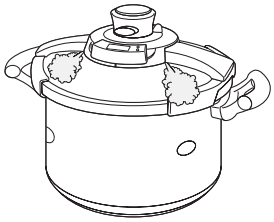
■ Watch the position of the pressure indicator. It should be down in normal position in order to open the lid.



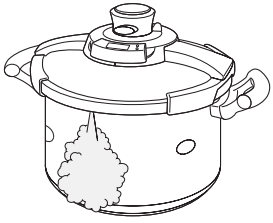
Over Pressure Security

■ During operation, if the steam release becomes blocked, the over pressure security devices come into action:

□ ***First device***, the safety valve releases the pressure and the steam escapes from under the control module.



□ ***Second device,*** steam flows from between the lid and the pot.



If one of these security devices is set off:

■ Turn off the heat source.
■ Let the pressure cooker cool down.
■ Open the cooker.
■ Check and clean the operation valve, steam release outlet, safety valve and seal.

Frequently Asked Questions

I cannot close the lid:	■ Make sure the jaws are fully open before fitting the lid onto the pot.
If your pressure cooker has been heated without any liquid in it:	■ Have it checked at any TEFAL Approved Service Centre.
The pressure indicator does not move up:	■ This is normal during the first few minutes of heating. ■ If this condition remains unchanged, check that: The heat is turned up to the highest position. The quantity of liquid inside the pressure cooker is sufficient. The programme selector is not set to . The cooker is firmly closed.
The pressure indicator has lifted up and no steam escapes from the release outlet during cooking:	■ Set the programme selector to : - If no steam escapes, put your pressure cooker under cold water to release the steam, then clean the operating valve and release outlet. - If steam escapes, the pressure level has not been reached yet: set the selector back to the initial position.
If steam escapes from around the control module: check:	■ The control module is sufficiently screwed on. ■ Good condition and correct installation of the seals on the operating and safety valves.
Steam is leaking around the lid: check:	■ The lid closes correctly. ■ The seal is correctly fitted onto the lid. ■ The seal is clean and not damaged. Replace it if necessary. ■ Lid, safety valve and operating valve are clean. ■ The edge of the pot is not damaged.
If one of the security devices is activated (safety valve or seal):	■ Turn off the heat source immediately. ■ Let the pressure cooker cool down. ■ Open the cooker. ■ Check and clean the operating valve, steam release outlet, safety valve and seal.
Regular beeps and --:-- display occur on the timer:	■ Check that the timer is correctly fitted onto the control module.

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I cannot open the lid:	■ Check that the pressure indicator is in the low position. ■ If not: release the steam from the pressure cooker by cooling it under cold water, if necessary.
The aspect of the interior has changed:	■ If it is blackened: clean it with a special product for cleaning stainless steel. ■ If it shows iridescent glints: clean it with vinegar or a special stainless cleaning product.

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Guarantee

■ Your new TEFAL pressure cooker has a 10 year guarantee against:

- Any defect related to the metal pot,

- Any premature damage of the metal base, provided the product is used according to the recommended instructions.

■ This guarantee does not include:

- Damage due to inappropriate uses and resulting from shocks, falls or placing in the oven,

- Replacement of parts, such as Seal, handles, valves, basket.

Only TEFAL Approved Service Centres are entitled to offer this guarantee.

This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

HELPLINE: If you have any problems or queries, please call our Customer Relations Team on:
0845 602 1454 – UK
(01) 475 1947 – Ireland
or consult our website: www.tefal.co.uk

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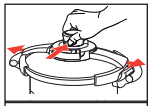
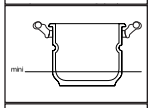
Quick start guide TEFAL



1 - OPENING

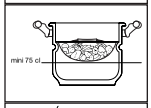
■ Press the unlocking button on the side of the lid knob; the jaws will release.

■ Lift the lid off.



2 - FILLING

■ Ensure you have at least 250 ml of liquid when cooking directly in the pot.



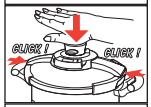
■ For steam cooking, pour 750 ml of water into the pot. Then place the steam/vitamin basket on the integrated supports.

■ Do not fill the unit over 2/3 full.

3 - BEFORE COOKING

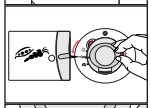
■ Check that the control module is correctly fastened.

■ Check the operation valve inside the lid can move freely.



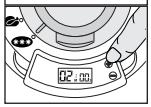
4 - CLOSING

■ Place the lid over the pressure cooker, and press down on the locking button.



5 - USING THE PROGRAMME SELECTOR

■ Set the programme selector to the position indicated in your recipe.



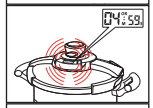
□ If you have a Clipso Control model, set the timer for the required cooking time.

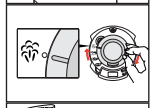
6 - COOKING

■ Put the pressure cooker on the heat source at the highest temperature.

■ When steam escapes in a steady flow from the outlet with a regular hissing sound, turn down the heat source.

□ For Clipso Control model, the timer starts automatically, and will tell you when cooking time is up with a series of beeps.

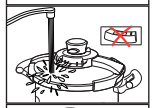




7 - END OF COOKING - STEAM RELEASE

■ After the heat has been turned off you have two alternatives:
Slow pressure release: gradually turn the programme selector to the steam position.

Fast pressure release: place the pressure cooker under a cold tap (Don't forget to lift off the smart timer*).



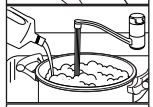
■ When the pressure indicator is down in the normal position, all pressure has been released from the pressure cooker.

■ You can then open the pressure cooker.

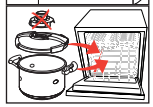
8 - CLEANING

■ To get the best results from your pressure cooker, please respect cleaning and maintenance recommendations after each use.

■ Clean your pressure cooker with warm water and washing-up liquid (Don't forget to lift off the smart timer*).



■ The pot and lid are dishwasher safe.



* depending on model

HELPLINE:
If you have any problems or queries, please call our Customer Relations Team on:
0845 602 1454 - UK - (01) 475 1947 - Ireland
or consult our website: www.tefal.co.uk

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